

BANQUET MENU

GRAZING TABLES

Minimum 15 guests

THE PADDOCK - \$140 per person

ENTREE

Charcuterie (local and imported salumi)
Olive and House chutneys and preserves
A selection of homemade dips and freshly
grilled Artisan bread

MAIN COURSE

Meat Selection

Grass fed beef tenderloin steaks, scorched
onions, assorted mushrooms
Spiced lamb cutlets, cucumber,
almond yoghurt
Roasted pork belly, apple and fennel,
pomegranate dressing
Mediterranean spiced chicken breasts,
roasted peppers

Sides Selection

Confit garlic potato au-gratin, aged cheddar,
parmesan crust
Baked potatoes with sour cream and chives
Grilled broccolini, lemon oil vinaigrette
Roasted baby carrots and black garlic butter
Corn on the cob

Cold Selection

Heirloom tomato salad
Garden salad
Japanese pumpkin, baby spinach salad,
walnut dressing
Roasted beet salad, watercress, feta cheese

THE SEA SCAPE - \$170 per person

ENTREE

Chilled prawns
Natural oysters and condiments
Smoked salmon and salmon pearl jars
Snapper ceviche
White anchovies and olive oil
Marinated octopus
Mussels on shell

MAIN COURSE

Seafood Selection

Paella pan
Marinated grilled prawn skewers
Local reef fish, roasted cherry tomatoes,
preserved lemon dressing
Grilled octopus, 'Nduja, basil seed, herb oil
Mediterranean spiced mackerel

Sides Selection

Confit garlic potato, au-gratin, aged cheddar,
parmesan crust
Grilled broccolini, lemon oil vinaigrette
Roasted baby carrots and black garlic butter
Corn on the cob

Cold Selection

Heirloom tomato salad
Garden salad
Marinated prawn and scallop salad
Baked salmon salad and avocado